



2018 SHOWER MENUS

60 Country Club Way - Kingston, Massachusetts 02364 - (781) 585 - 9117
www.indianpondcountryclub.com - www.facebook.com/indianpond

Shower Buffet Menus

Shower Breakfast Buffet \$20 per person

Seasonal Fruit Display with Vanilla Greek Yogurt

Choose two of the following Individual Hand-Crafted Soufflés:

Imported Ham & Swiss Cheese

Baby Spinach & Bacon

Roasted Vegetable & Feta Cheese

Choose two of the following Petite Sandwiches:

House-made Chicken Salad

House-made Ham Salad

Smoked Salmon with dill cream cheese

Tomato Mozzarella & Basil

Turkey Breast and Havarti Cheese with chive mayonnaise

Golden Hash Browns

Fresh Juice

Shower Luncheon Buffet \$22 per person

Seasonal Fruit Display

Choose two of the following Salads (served in an English cucumber wrap):

Traditional Cobb Salad

Chef Salad

Garden Salad

Baby Spinach Salad

Choose one of the following Pastas (mixed with your choice of Grilled Chicken or Shrimp):

Cheese Tortellini with Fresh Basil & Tomato Marinara Sauce

Bow Tie Pasta with Pink Vodka Sauce

Warm Cheesy Garlic Bread

Add ons

Coffee, tea & soda \$2.00 pp

Chocolate Dipped Strawberries \$2.00 pp

Scrambled Eggs and Bacon \$6.00 pp

Shower Plated Menu

\$25 per person

Salad Course

Warm Rolls & Butter

House Salad

a selection of mixed greens with fresh tomato & julienne carrots

Entrée Course (Choose 2)

Chicken Picatta

or

Baked Scrod

or

Grilled Steak Tips

All entrées are served with chef's choice of potato and vegetable

Dessert Course (Choice of)

Chocolate Dipped Strawberries, Warm Cookies or Petit Fours

Customized menus available

A \$50 bartender fee will be required if \$500 in beverage sales is not met

A 40-person or \$800 Food & Beverage Minimum is Required.

*** Mimosas Passed upon arrival (estimate based on consumption) \$6.00 pp**

Beverage Information

Select Brand Liquors

Pearl Vodka, Pearl Vodka Flavors, Bacardi Rum, Bombay Gin, Canadian Club Whiskey, Dewars Scotch, José Cuervo Tequila, Jim Beam Bourbon, Kahlua, Malibu Coconut Rum, Peachtree Schnapps

Deluxe Brand Liquors

Grey Goose Vodka, Titos Handmade Vodka, Patron Silver Tequila, Jack Daniels Whiskey, Johnnie Walker Black Scotch, Makers Mark Bourbon, Captain Morgan Rum, Tanqueray Gin

Cordials

Amaretto Di Saronno, Bailey's Irish Cream, Chambord, B&B, Cointreau, Frangelico, Grand Marnier, Midori, Sambucca Romano, Sothern Comfort, Patron Citronge, Kahlua

Beer

Budweiser Light, Coors Light, Corona, Harpoon IPA, Stella Artois, Clausthaler (non-alcoholic)

Hosted bars available on a consumption basis

An estimate will be assessed based on the number of guests attending.

Indian Pond serves each guests a maximum of two drinks per visit,
one drink per visit for the 5th hour.

Additional Hosted Beverage Options

	<u>Peak Season</u>	<u>Off Season</u>
Champagne Toast with raspberries or strawberries add \$.50 per person	\$4	\$3.50
Wine Toast	\$5	\$4
House Wine Service	\$9	\$8
Passed Martini, Cosmopolitan, or Two-Liquor Cocktails	\$12	\$12
Butler Passed Signature Cocktail	on consumption	
Passed Wine & Champagne	on consumption	

Beverage Prices

Select Mixed Drinks	\$7.00
Deluxe Mixed Drinks	\$9.00
Cordials	\$10.00
Martinis/Cosmopolitans	\$12.00
Imported/Premium Beer	\$6.00
Domestic Beer	\$5.00
Wine by the Glass	\$7.00
Soda	\$2.00
Mineral Water	\$3.00

All Food & Beverage items listed above are subject to a 7% Tax, 6% taxable Administrative Charge, and 14% Gratuity
Menus subject to change due to market pricing and availability

Beverage Information

Wine List

Champagne & Sparkling Wine

Veuve du Vernay, France	\$30
Avissi Prosecco, Italy	\$36
Asti Spumante, Martini & Rossi, Italy	\$34
Mumm, Brut Prestige or Rose, Napa	\$46
Roederer Estate, Rose or Brut NV, Anderson Valley	\$56
Taittinger Brut La Francaise, France	\$82
Perrier Jouet, Epernay, France	\$95
Cuvee Dom Perignon, Epernay, France	\$210

White Wine

Beringer, Stone Cellars, Chardonnay, Napa Valley	
Beringer, White Zinfandel, Napa Valley	
Anterra, Pinot Grigio, Italy	
The Beachhouse, South Africa, Sauvignon Blanc	
Di Lenardo, Friuli, Pinot Grigio	\$32
Villa Maria, Sauvignon Blanc, New Zealand	\$38
Simi, Chardonnay, Sonoma	\$36
Clos Du Bois, Sonoma, Chardonnay, Sonoma	\$39
La Crema, Chardonnay, Sonoma	\$42
Sonoma Cutrer, Chardonnay, Sonoma	\$42
Stags Leap, Chardonnay, Napa	\$64

Red Wine

Beringer, Stone Cellars, Merlot, Napa Valley	
Beringer, Stone Cellars, Cabernet Sauvignon, Napa Valley	
De Loach, Heritage Reserve, Pinot Noir	
Belle Clos "Meiomi", Pinot Noir	\$32
Clos Du Bois, Merlot, Sonoma	\$36
Highway 12, Cabernet Sauvignon, Sonoma	\$35
Clos Du Bois, Cabernet Sauvignon, Sonoma	\$36
Benzinger, Cabernet Sauvignon, Sonoma	\$44
Robert Mondavi, Merlot, Napa Valley	\$54
Fritz, Pinot Noir, Russian River Valley	\$58
Sequoia Grove, Cabernet Sauvignon, Napa Valley	\$70

Wines in bold are considered House Wines, and will be available during your event

Wines in bold are available for House Wine Service
(choice of one red and one white)

All Food & Beverage items listed above are subject to a 7% Tax, 6% taxable Administrative Charge, and 14% Gratuity
Menus subject to change due to market pricing and availability